

Podup

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **4.7**
- Style **Christmas/Winter Specialty Spiced Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (50%) | 79 % | 6 |
| Grain | Żytni | 0.5 kg (6.3%) | 85 % | 8 |
| Grain | Pszeniczny | 0.5 kg (6.3%) | 85 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (25%) | 80 % | 3 |
| Grain | Płatki owsiane | 1 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 50 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|---------|--------|------------|
| Babuni | Wine | Culture | 100 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|--------|
| Herb | jałowiec | 125 g | Mash | 10 min |